NEW!

TEAR HERE & PRESS ZIPPER TO RESEAL

WHOLESOME SWEETENERS

ORGANIC COCONUT PALM SUGAR

Perfect for baking, oatmeal & in beverages

FAIRLY TRADED & SUSTAINABLY GROWN

NET WEIGHT 1 LB (16 OZ) • 454 g

NEW!

ORGANIC COCONUT PALM SUGAR

Wholesome Sweeteners' Organic Coconut Palm Sugar is a rich unrefined brown sugar with a deep caramel flavor. It is produced by tapping the sweet nectar from the tropical coconut flower and drying the nutrient rich juice in a large open kettle drum. The juice condenses into a delicious whole brown sugar that adds natural color and a depth of flavor to baking and is wonderful sprinkled over oatmeal and in smoothies.

Coconut Palm Sugar adds a tropical flare to recipes and can be used as a 1-for-1 replacement for brown sugar in recipes.

Nutrition Facts

Serving Size 1 tsp (4g)
Servings Per Container 113

Amount Per Serving	
Calories 15	Calories from Fat 0
	% Daily Value*
Total Fat 0g	0%
Sat. Fat 0g	0%
Trans Fat 0g	
Sodium 0mg	0%
Total Carbohydrates 4g	1%
Sugars 4g	
Protein 0g	

* Percent Daily Values are based on a 2,000 calorie diet

Certified Organic by Quality Assurance International

Product of Indonesia

= 1 CUP

A 1-for-1 replacement for brown sugar in recipes. The perfect replacement for brown sugar in recipes.

CAROL KOSINSKI'S

Gluten Free Sweet & Salty Brownies

Ingredients:

1¼ cups good quality semisweet chocolate chips
1 cup softened unsalted butter
4 large cage free eggs
1 cup Wholesome Sweeteners' Coconut Palm Sugar
6 tbsp unsweetened cocoa powder
2 tbsp cornstarch
½ teaspoon kosher or fine sea salt
1 tsp instant espresso powder
1 tsp pure vanilla extract
1½ cups salted, dry roasted peanuts, chopped

Method: Preheat the oven to 375°F. Line a 9" x 12" baking dish with parchment paper. Put the chocolate chips and butter in the bowl of a food processor and pulse a few times to roughly combine. Add the eggs, coconut palm sugar, cocoa powder, cornstarch, salt, espresso powder and vanilla and blitz until combined, batter is supposed to be lumpy. Spread the mixture into the prepared baking dish. Sprinkle chopped nuts over the top and gently press into the batter. Bake for minutes or until the batter is set and it feels slightly firm to the touch. The outer edges will be a little drier than the inside. Cut into squares.

Made from dried Coconut Palm Nectar

Rich, moist organic brown sugar

Hand harvested, sustainably grown, and produced by small farmer cooperatives on the island of Java

V Vegan

GF Naturally gluten free

Recipes at www.OrganicSugars.biz